



RESTAURANT
ROSENGARTEN

Starters

Mixed leaf salad with homemade balsamic vinaigrette		11. —
Baked goat cheese, trevisano chutney, lentils, mixed leaf salad, honey dressing		20. —
Red lentil soup with roasted chorizo	12. —	18. —
Apple-celery soup with flaxseed cracker		14. —
« Hummus » chickpea puree with tahina, pine nuts and olives		15. —
Herbal-garlic bread		10. —
Seared scallops, miso-sesame sauce, sea asparagus, passion fruit		24. —
Antipasti platter with formaggini, San Daniele ham, spicy salami, eggplants and olives		21. —
Beef tartar, pickled radish, organic wood-oven bread and butter	24. —	34. —

Allergies: Our staff will advise you on food allergies.
All prices in CHF, incl. 8,1% VAT



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Main Courses

Spaghetti « pesto rosso » with sundried tomatoes	19. —	27. —
« Triangoli » stuffed pasta with artichokes, Ricotta and spring onions	23.—	29. —
Spinach-potato gnocchi, melted tomatoes, roasted sunflower seeds	21.—	27. —
« Harira » spicy Moroccan stew with chickpeas, lentils, pumpkin, vegetables and pita bread		28. —
« Salsiccia finocchietto » Italian sausage with fennel, chili, French fries and vegetables		28. —
Pork tenderloin and braised pork belly risotto and vegetables		37. —
Seared duck breast, kumquat chutney, red cabbage, mashed potatoes		34. —
Braised lamb shank, red wine jus, risotto, vegetables		37. —
Veal flank steak, port wine gravy, mashed potatoes, vegetables		38. —
Black Angus beef entrecote, Café de Paris, French fries and vegetables		49. —
Skrei- Norwegian winter cod, sauce beurre blanc, mashed potatoes, roasted root vegetables		34. —

Origin of meat: veal, pork, chicken, tataré, sausage: CH/beef, lamb: Ireland
Winter cod: Norway (wild-cought)/scallops: Canada (wild-cought)/cold cuts: Italy & CH